

[Biscotti Napoletani](#)  
HONEY, ALMOND AND CINNAMON BISCOTTI  
By Nick Malgieri ©1998

2 cups flour  
3/4 cup sugar  
3/4 cup whole, unblanched almonds, finely ground  
1/2 teaspoon baking powder  
1/2 teaspoon baking soda  
1/2 teaspoon ground cinnamon  
3/4 cup whole, unblanched almonds  
1/3 cup honey  
1/3 cup water

Be careful with the first baking of these biscotti. Even though they are baked a second time after being cut, if they do not bake sufficiently the first time, the biscotti will have a hard, heavy core.

Mix flour, sugar, ground almonds, baking powder, baking soda, cinnamon and whole almonds in mixing bowl 1 to 2 minutes. Add honey and water and stir until firm dough forms.

Remove dough from bowl and divide in half. Roll each half into log about 15 inches long. Place logs, well apart, on parchment-lined baking sheet. Bake at 350 degrees until well risen, firm and dark golden color, about 30 minutes.

Remove from oven. Cool logs slightly and place on cutting board. Stack up biscotti on baking sheet 1/4 inch apart and bake until lightly colored and dry, 15 minutes.

Makes about 5 dozen biscotti.